**Build A Breakfast:**

Orders include appropriate paper products and condiments and may include additional labor charges. Linen for guest tables and china service are available, please ask your catering representative for a quote.

**Prices are Per Person**

**A LA CARTE BREAKFAST (Choice of two Breakfast Breads)** $2.75 per Person

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels or Mini Bagels</td>
<td>$2.75</td>
</tr>
<tr>
<td>Muffins or Mini Muffins</td>
<td>$2.75</td>
</tr>
<tr>
<td>Gourmet Muffins</td>
<td>$2.75</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$2.75</td>
</tr>
<tr>
<td>Butter Croissants</td>
<td>$2.75</td>
</tr>
<tr>
<td>Fruit or Chocolate Filled Croissants</td>
<td>$2.75</td>
</tr>
<tr>
<td>Crumb Cake</td>
<td>$2.75</td>
</tr>
<tr>
<td>Donuts</td>
<td>$2.75</td>
</tr>
<tr>
<td>Tea Breads</td>
<td>$2.75</td>
</tr>
<tr>
<td>Mini Danish</td>
<td>$2.75</td>
</tr>
<tr>
<td>Mini Scones</td>
<td>$2.75</td>
</tr>
<tr>
<td>Biscuits</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

**Complete your Meal:**

Add Coffee and Tea Service: $1.60 per person  
Add Bottled Water: $1.50 per person  
Add Bottled Juice: $1.95 per person

**Prices are Per Person**

**COLD BREAKFAST OPTIONS:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Whole Fruit</td>
<td>$1.05</td>
</tr>
<tr>
<td>Berries and Cream</td>
<td>$1.35</td>
</tr>
<tr>
<td>Individual Yogurt</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Sliced Fruit</td>
<td>$2.25</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$1.75</td>
</tr>
<tr>
<td>Yogurt and Granola Breakfast Trifle</td>
<td>$1.75</td>
</tr>
<tr>
<td>Hot Oatmeal (with Sour Cream, Brown Sugar and Butter)</td>
<td>$1.25</td>
</tr>
</tbody>
</table>
HOT BREAKFAST OPTIONS
(Hot items are available as an addition to the A La Carte Breakfast Package and are not available as single items)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>$2.10</td>
</tr>
<tr>
<td>Sausage</td>
<td>$2.10</td>
</tr>
<tr>
<td>Hash Browns/Potatoes</td>
<td>$1.25</td>
</tr>
<tr>
<td>Eggs</td>
<td>$1.50</td>
</tr>
<tr>
<td>Frittata</td>
<td>$2.25</td>
</tr>
<tr>
<td>Quiche</td>
<td>$2.25</td>
</tr>
<tr>
<td>Pancakes</td>
<td>$1.65</td>
</tr>
<tr>
<td>French Toast</td>
<td>$1.65</td>
</tr>
<tr>
<td>Waffles</td>
<td>$1.95</td>
</tr>
<tr>
<td>Waffles with Berries and Cream</td>
<td>$3.25</td>
</tr>
<tr>
<td>Omelette Station</td>
<td>$5.00 per person</td>
</tr>
<tr>
<td>Chef Fee</td>
<td>$100.00</td>
</tr>
</tbody>
</table>

BREAKFAST BREADS AND SWEETS - priced by the dozen

**Pastries**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Doughnuts</td>
<td>$9.25</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$12.75</td>
</tr>
<tr>
<td>Tea Breads</td>
<td>$12.75</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$15.00</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$12.75</td>
</tr>
<tr>
<td>Specialty Coffee Cake</td>
<td>$15.00</td>
</tr>
<tr>
<td>Mini Bagels</td>
<td>$8.95</td>
</tr>
<tr>
<td>Mini Croissants</td>
<td>$10.25</td>
</tr>
<tr>
<td>Mini Cinnamon Rolls</td>
<td>$11.50</td>
</tr>
<tr>
<td>Mini Danish</td>
<td>$15.75</td>
</tr>
<tr>
<td>Mini Muffins</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

**BEVERAGES priced per person**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Service</td>
<td>$1.60</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$1.60</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
<td>$1.95</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>Whole, Skim or 2% Milk Pints</td>
<td>$1.50</td>
</tr>
<tr>
<td>Water and Soda</td>
<td>$15.00 per case</td>
</tr>
</tbody>
</table>

Soda Selection Includes: Coke, Diet Coke, Sprite, or Nestea Sweet Tea
**SALAD PLATTERS**
Salad Platters come with the appropriate paper products and linen for the buffet table only.
Each platter serves 8 people, and includes a loaf of Freshly Baked Bread.

**The New York State of Mind Salad:**  $33.00
Salad Greens with Dried Cranberries, Sugared Pecans, Gorgonzola Cheese and Apples with a Maple Balsamic Vinaigrette.

**Garden Greens Salad:**  $33.00
Variety of Garden Greens, Julienne Vegetables, Deep Fried Boursin Cheese, Diced Tomatoes with a Balsamic Vinaigrette.

**Coconut Chicken:**  $33.00
Fresh Greens with Strawberries, Sugared Pecans, Tomatoes and Carrots with a Balsamic Crumbled Bleu Cheese Vinaigrette.

**Traditional Caesar Salad:**  $33.00
Romaine, Fresh Parmesan Cheese, Homemade Croutons with a Classic Caesar Dressing.

- Add Grilled Chicken  $15.00
- Add Grilled Shrimp  $30.00
- Add Coconut Chicken  $15.00
- Add Thai Chicken  $15.00

- Add Quiche  $2.25 per person

- Add cookies or Brownies  $7.50 a dozen
**SUNY DELI BUFFET**  $12.95 per person

Platter Style or Pre-made
All Deli Buffets include appropriate paper products, condiments and linen for the buffet table only.

**Choice of Two Salads**
Homemade Cole Slaw, Broccoli Salad, Pasta Salad of the Day or Tossed Garden Salad with 2 Dressings.

**Choice of Deli Items**
Sliced Roast Beef, Roasted Turkey Breast or Baked Ham

**Vegetarian Options**
Roasted Vegetables or Traditional Hummus with Roasted Red Peppers

Mayonnaise, Mustard and Accompanying Relishes
Selections of Hearty Breads, Rolls and Wraps

Assorted Bags of Chips

**The Sweet Part**
Assorted Freshly Baked Cookies

**Assorted Beverages**
Coke, Diet Coke, Sprite, Nestea Sweet Tea

**Add-ons (priced per person)**
Sliced Fruit $2.25  Whole Fruit $1.05  Coffee and Tea Service $1.60
GOURMET SANDWICH BUFFET  $13.95 per person
(15 person Minimum)

Choice of Two Salads:
Roasted Red Bliss Potato Salad, Cous-Cous Salad with Fall Fruits, Carrot Raisin Salad, Greek Pasta Salad, Caesar Salad or Garden Salad with 2 Dressings.

Choice of Four Items:
- Roast Beef Wrap with Blue Cheese and Caramelized Onions
- Ham and Brie on Focaccia with Spicy Honey Mustard
- Roasted Turkey and Cole Slaw with 1000 Island Dressing
- Grilled Chicken Caesar Wrap
- Tarragon Chicken Salad with Grapes and Walnuts on Croissant
- Tuna Salad with Cheddar Cheese on Multigrain
- Roasted Vegetables (Roasted Red Pepper, Eggplant and Portabello Mushroom) with Pesto on Pumpernickel

Assorted Bagged Chips

The Sweet Part:
Assorted Freshly Baked Cookies and Brownie Bars

Assorted Beverages
Coke, Diet Coke, Sprite and Nestea Sweet Tea

Add-Ons (Priced per Person)
Sliced Fruit $2.25   Whole Fruit $1.05    Coffee and Tea Service $1.60

A La Carte Sandwich Platters:
Sandwich platter for 15   $68.25
Sandwich platter for 25   $99.75
Sandwich platter for 35   $130.25

Add Chips: $1.25 per person
Add Pasta, Macaroni, or Potato Salad: $1.99 per person

Add Soda or Water: $15.00 by the case
(24, 12 oz cans or bottles in a case)

Includes linen for buffet and proper paper products.
BOXED AND BAGGED LUNCHES:
Our Catering Staff would be happy to customize any box lunch or salad for your event. Condiments are provided in single serve size. Prices are per person.

**The Deli:** $9.50
Choice of Roast Beef, Turkey, Ham, Tuna, Chicken or Egg Salad on a Hard Roll with Fresh Fruit, Chips, Cookie and 12 oz Bottled Water.

**The Salad** $10.75
Choice of Caesar, Chef, Cobb, Taco or Thai Noodle Salad, with Dinner Roll and Butter, Fresh Fruit, Cookie and 12 oz Bottled Water.

-Add Grilled Chicken $3.75 per person

**Guest May Substitute Soda for Bottled Water.**
**SWEET INDULGENCES:**
All Sweet Indulgences include paper products and linen for the buffet table.

**By the Dozen:**
Cookies $7.50  
Brownies $7.50  
Biscotti $10.75  
Mini Petit Fours $12.50  
Brian’s Peanut Butter Bars $12.50  
Brian’s Turtle Brownies $12.50  
Gourmet Bars $12.75  
(Apple Caramel Crumb, Coconut Chocolate Chip, Raspberry and White Chocolate and Lemon)

**By the Pound**
Butter Cookies: $15.00 per pound  
Italian Pastry: $15.00 per pound

**Assorted Cakes and Pies** $16.00  
Chocolate Layer Cake, Carrot Cake, German Chocolate Cake, Spice Cake, Frosted  
Yellow Cake, Fruit Pie, Pumpkin Pie, Lemon Meringue, Chocolate Cream Pie and  
Coconut Cream Pie.

**Tres Leches Cake** $35.00  
**Cheese Cake with Fruit Garnish** $35.00

**Chocolate Covered Strawberries** $25.00 (per dozen)  
Tuxedo Strawberries (market)  
-Please call at least one week in advance for chocolate covered strawberries.

**FONDUE** $75.00 (by the pan)  
**Sweet:** Chocolate, Whiskey Caramel, or Raspberry Chocolate Cordial with Sweet  
Dippers  
**Savory:** 3 Cheese Bourbon or Smokey with Cubed Bread

**Sweet Dips and Spreads** $23.25 (serves 25)  
Fresh Berry Supreme, Chocolate Chip Cheesecake, Pina Colada, or Sweet Potato Dip  
with Cinnamon and Sugar Pitas

Sheet Cakes are available upon Request. Prices vary based on selection. Please call the  
catering office for details.
SWEET PACKAGES:
All Sweet Packages include paper products and linen for buffet table.

Cookie or Brownie Break $3.50  
Assorted Freshly Baked Cookies and Brownies, Soda and Bottled Water or Coffee
Service

Sundae Bar $5.75  
Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Sprinkles,
Chopped Nuts, Cherries and Bottled Water

Deluxe Sundae Bar $8.00  
Vanilla and U Albany’s own “UA U Know U Want Some” with Assorted Candies, Hot
Fudge, Caramel, Marshmallow, Bite-Sized Cookies, Whipped Cream, Chopped Nuts,
Cherries and Bottled Water
**HOT BUFFETS**  
$16.95

Each Hot buffet includes your choice of Rolls and Butter, 2 Salads, 2 Entrees, one seasonal starch and vegetable, proper paper (or china service), linen for buffets and guest tables, as well as plastic service for Beverages. Buffets include 1 beverage.

Minimum of 15

**Salads: (choice of 2)**
- Antipasto Salad without Meat
- Garden Salad
- Marinated Artichoke Salad
- Thai Cole Slaw
- Broccoli Salad
- Caesar Salad
- Green Bean Salad
- Marinated Vegetable Salad
- Carrot and Raisin Salad
- Waldorf Salad

**Chicken Entrées:**
- Chicken Parmesan
- Chicken Cordon Blue
- Chicken Marsala
- Fruited Chicken
- Chicken Pot Pie
- Soy Whiskey Chicken*

**Chicken Piccata**
- Chicken Francais
- Chicken Spinach*
- Cranberry Chicken
- Tarragon Chicken
- Party Chicken*

**Beef Entrées:**
- Flank Steak with Mushrooms and Onion
- Beef Tips with a Cabernet Demi Glaze
- Drunken Beef (Marinated in Brandy)
- Philly Cheese steak with Onions and Peppers

**Pork Entrées:**
- Maple Glazed Pork Loin with an Apple and Fig Chutney

**Vegetarian Entrées:**
- Eggplant Parmesan
- Vegetable Risotto
- Grilled Vegetable Napoleon*
- Vegetable Pot Pie

- Pasta a la Vodka
- Pasta with Sundried Tomato Cream
- Pasta with Pesto and Pine Nuts
- Vegetarian Quiche.

**Filled Pasta Entrées:**
- Cheese Ravioli
- Manicotti
- Stuffed Shells

- Meat or Cheese Lasagna
- White Spinach Lasagna
HOT BUFFETS CONT.

Fish and Seafood:
- Shrimp Scampi with Rice Center
- Broiled Scallops
- Salmon with Dill Butter or Apricot Glaze
- Panko Encrusted Tilapia
- Pistachio Encrusted Cod

Examples of Starches:
- Oven Roasted Red Potato
- Roasted Red Pepper Risotto*
- Pasta Primavera with Olive oil and Garlic
- Rice Pilaf,
- Garlic Mashed Potatoes

Examples of Vegetables:
- Fresh String Beans
- Julienne Vegetables
- Carrots
- Broccoli with Lemon
- Sugar Snap Peas

Dessert:
- Pound Cake with Berries
- Caramel and Chocolate Bread Pudding
- Assorted Cakes and Pies

Add Coffee and Tea Service for an Additional $1.60 per person

*Chef’s signature Dishes
SERVED MEALS
All Served Meals include linen cloths and napkins for guest tables, china, silverware and plastic ware for beverage stations.
*All served meals include salad, rolls and butter, seasonal starch and vegetable, dessert and a beverage.
Your Catering representative will advise you of our Chef’s suggested accompaniments.

99 people or less – 2 choices
100 people or more – 3 choices

SALADS
Caesar, Mesculin, Seasonal Mix, Spinach
(Vinaigrettes: Balsamic, Cranberry, Champagne, Maple or Citrus)

CHICKEN
Chicken Parmesan
Lunch $14.25   Dinner $16.25
Boneless Breast Rolled in Homemade Bread Crumbs Topped with Marinara Sauce and Melted Parmesan and Mozzarella Cheeses

Spinach Chicken
Lunch $14.50   Dinner $16.50
Boneless Breast Layered with Mounds of Fresh Spinach and Gorgonzola Cheese Wrapped in Bacon.

Chicken Marsala
Lunch $14.50   Dinner $16.50
Thin Filets Dredged in Egg, Sauteed with Fresh Mushrooms and a Classic Sweet Marsala Wine Sauce

Party Chicken
Lunch $14.25   Dinner $16.25
Cutlet with Flaky Breading Finished with a Garlic, Wine Butter Sauce

BEEF
Please call the catering office for current beef pricing.

Prime Rib (minimum of 15 people)
Classic Preparation Offered in King or Queen Cuts with Wasabi Mashed Potato
Chef attended Carving Station Available

Filet Mignon
8oz Cut Cooked to Medium Served with a Choice of Red Wine Mushroom Reduction, Horseradish Cream or Wild Mushroom Demi Glace Sauce

Sirloin (Maximum of 100 people)
Classic Rubbed Steak Cooked to Medium and Topped with a Gorgonzola or Herbed Butter
**FISH AND SEAFOOD**

**Shrimp Scampi**  
Lunch $16.75   Dinner $18.75  
Grilled Shrimp with Garlic, Butter, Lemon and White Wine Served Over Wild Rice with Fresh Parmesan Cheese.

**Stuffed Shrimp**  
Lunch $16.75   Dinner $18.95  
Fantail Shrimp Stuffed with Crabmeat and Cheese

**Salmon in Puff Pastry** (maximum of 100 people)  
Lunch $17.95   Dinner $19.95  
Pink Salmon Baked in a Light, Flaky Puff Pastry.

**Orange Glazed Salmon**  
Lunch $17.95   Dinner $19.95  
Salmon Baked with Orange Glaze Served on a Risotto Cake

**Salmon with Dill Cream**  
Lunch $17.95   Dinner $19.95  
Salmon Cooked until Tender with a Classic Dill Cream

**Maryland Blue Crab Cakes**  
Lunch $17.95   Dinner $19.95  
Our Famous Crab Cakes Served with a Dill Cream or Remoulade

**VEGETARIAN**

**Grilled Vegetable Napoleon**  
Lunch $14.75   Dinner $16.75  
Grilled Vegetables Layered for a Dramatic Presentation

**Stuffed Portobello**  
Lunch $14.75   Dinner $16.75  
Marinated Portabella Mushroom with a Vegetarian Stuffing

**Salads and Cold Plates**  
Lunch $14.75   Dinner $16.25  
Entrée Salad or Cold Plate served with Rolls, Butter, Dessert and Beverage

A Second beverage may be added for an additional charge of $.99 per person  
A Service charge of at least 18% will be added to all served meals.

Additional menu options, flowers, specialty linen and more are available.  
Please ask your catering representative for a customized quote.
RECEPTIONS AND PARTY PLATTERS
Serves Approximately 15 People

Fruit and Cheese Board $28.25
Brie, Blue Cheese and Bacon Spread in a Hollowed Bread Bowl with Seasonal Fresh Sliced Fruit, Crackers and French Bread Crostini

Cheese and Cracker Board $36.00
Sliced and Whole NY Sharp Cheddar and Smoked Gouda with Crackers and Crostini, Garnished with Strawberries and Grapes.

Hummus Board $19.50
Your choice of Red Pepper or Traditional Hummus Served with Savory Pitas

Antipasto Board $57.75
Provolone and Asiago Cheeses with Marinated Artichokes, Grilled Eggplant, Imported Olives, Salami and Capicola Served with Savory Pita Chips

Dips $19.50
Select Any Dip from our Extensive List of Homemade Treats and Our Chef will add the Appropriate Accompanying Chip.

Asiago Tomato Baba Ghanoush
Herb Dip Tarragon
Spinach Vegetables Dip Lynchburg Bleu
Black Bean Chipotle Dip Curry Cream
Guacamole Feta and Herb
Garlic and Herb Artichoke Parmesan

Salsa with Tortilla Chips $10.75
Traditional Tomato
Mango and Cilantro;
Strawberry, Kiwi and Caipirinha
Avocado and Wasabi
Grilled Asparagus
Bleu Cheese and Cilantro
Fresh Fruit Salsa
SIGNATURE BOARDS
Serves approximately 20 people

**Tuscan Vegetable Board** $45.00
Marinated and Grilled Yellow and Green Squash, Red Peppers, Eggplant, Garlic, Asparagus, Artichokes, with a Marinated Olive Center served with Garlic Crostini

**Smokehouse Board** $50.00
Smoked Sausage, Smoked Duck, Smoked Gouda with Savory Pita’s and Crostini

**Pepperoni Board** $16.00
Sliced Pepperoni and NY Cheddar served with Crackers

**Crudité Board** $20.00
Seasonal Display of Vegetables served with a Creamy Dip

**Fruit of the Vine Board** $47.50
A Beautiful Array of Fresh Seasonal Fruits served with a Sweet Cream Dip

**Chunky Dips** $12.75
Tomato, Basil Bruschetta served with Crostini.

**Layered Dips** $19.50
7 Layer Taco Dip served with Tortilla Chips
6 Layer Mediterranean Dip served with Pita Triangles.

FAVORITES

**Baked Brie** $33.00 Each
Whole Wheel of Brie with Fruit or Nut Filling. Includes Sliced French Bread – Serves 25

**Shrimp Cocktail** $53.00 Jumbo $70.00
Shrimp served Cocktail Style with Lemon - Serves 25

**Hot Dips** $75.00
Choice of Dip served with Crostini and Crackers- served by the pan

Buffalo Chicken Wing Dip
Spinach and Artichoke
Crab
**Fondue**  
$75.00  
Your choice of sweet: Chocolate, Whiskey Caramel or Raspberry  
Chocolate Cordial with sweet dippers  
Or  
Savory: 3 Cheeses, Bourbon or Smokey served with Cubed Bread

**Bread Bowl**  
$23.75  
Traditional Dill Dip with Chunks of Bread for Dipping, sold by the loaf

**HORS D'OEUVRRES**  
Priced per dozen. Minimum order of 2 dozen per item  
All hors d’oeuvres are served with appropriate sauces and heavy duty plastic ware.

Service fees of 18% will apply to receptions with hot hors d’oeuvres  
Our catering staff would be happy to suggest additional hors d’oeuvres.

**COLD**  
- Stuffed Cherry Tomatoes  
  $11.00  
- Pastry Cups with Salad  
  $10.75  
- Salmon on Brown Bread  
  $21.00  
- Sirloin on Crostini  
  $15.00  
- Sushi - Assorted Rolls  
  Market Price

**HOT**  
- Artichoke Parmesan Puffs  
  $9.25  
- Assorted Tartlets  
  $10.25  
- Bacon Wrapped Scallops  
  $15.75  
- Beef Satay  
  $13.25  
- Clams Casino  
  $19.95  
- Crab Rangoon  
  $12.50  
- Meatballs:  
  - Sweet and Sour  
    $10.25  
  - Marinara  
    $10.25  
  - Swedish or Natural

- Petite Potato or Zucchini Pancake  
  $10.25  
- Cheese Quesadillas  
  $9.95  
- Chicken Quesadillas  
  $10.25  
- Sesame Chicken with Apricot Dip  
  $10.85  
- Spring Roll  
  $9.25  
- Stuffed Mushrooms  
  $9.25  
- Thai Peanut Chicken Satay  
  $14.45  
- Asparagus and Asiago Puffs  
  $9.25  
- Bacon Wrapped Shrimp  
  $24.00  
- Mini Baked Brie  
  $10.25  
- Chicken Tenders  
  $10.25  
- Coconut Chicken  
  $13.85
Coconut Shrimp $25.00
Dill Cheese Puff $  9.25
Mini Quiche $  9.75
Mini Crab Cakes $13.95
Pot Stickers $  9.75
Spinach and Cheese Phyllo $  9.50
Deep Fried Plantains $13.75
Wings (BBQ or buffalo) $  9.50

**RECEPTION PACKAGES**
All reception packages are priced per person
Reception packages include heavy duty plastic ware and a full catering display
Enhance any reception package with the addition of our chef creation hors d’oeuvres
Labor charges may be added to any reception set up.
Please ask your catering representative if this will apply to your event.

**The Market Place** $5.50
Fresh Seasonal Crudités with Herb Cream Dip, Domestic, Sliced and Whole Cheeses, Fresh Sliced Fruit with Caramel or Raspberry Cream and Assorted Crackers and Flatbreads.

**Classic** $8.25
Fresh Seasonal Vegetable Crudités with Herb Cream, Brie en Croute with Seasonal Filling, Imported and Domestic Cheeses, Fresh Sliced Fruit with Berry and Chocolate Creams, and Assorted Crackers and Breads.

**Tuscan Treasures** $8.25
Grilled Marinated Vegetables, Italian Torta, Tomato Basil Bruschetta, Pepperoni and Provolone Cheese with Garlic and Plain Crostini.

**Mediterranean** $5.50
2 Styles of Hummus plus Baba Ghanoush, Artichoke and Feta Dip with Savory Pita Chips.

**Fiesta** $5.50
Nachos with 2 Salsas, Guacamole, Pound Cake and Fruit Salsa
BEVERAGES

A LA CARTE BEVERAGES:

Soda: $1.50/can  $15.00/case

Saratoga Sparkling Flavored Water: $1.95/bottle

Bottled Water: $1.50/bottle

Minute Maid Juices: $1.95/bottle

Water Service: $.27 per person per delivery

Iced Tea: $1.50 per person

Iced Coffee: $1.60 per person

Lemonade: $1.50 per person

Cider by the Gallon: $19.25

Milk: $1.50 per bottle

Punch: $45/bowl

COFFEE SERVICE

Coffee, decaffeinated coffee, tea with appropriate paper products and condiments

$1.60 per person (includes 1 and ½ cups per person total)

Box of Coffee: $12.95

Air-Pot of Coffee: $16.00

Coffee by the Gallon $19.25

COFFEE BAR

Basic: $2.25/person – Includes 2 coffee syrups with whipped cream and shaved chocolate

Deluxe: $4.75/person - Includes 3 syrups, whipped cream, rock candy sticks, chocolate spoons, shaved chocolate, caramel and chocolate sauces
BAR SERVICE

All bar prices are plus service fees.

Usage and cash bars will incur a liquor permit of $45.00 for beer and wine service and $55.00 for bars with liquor.

If your event is anywhere outside of The Campus Center, we are required to submit for a permit fee.

We require 3 weeks notice for all bars for processing time.

All bars are subject to a bartender fee of $75.00 per Bartender

Student groups requesting alcohol will need to submit the University alcohol release form 30 days prior to the event.

OPEN BAR:

Standard Bar:  $10.50 per person for the first hour,  $4.00 for each additional hour

Deluxe Bar:  $11.50 per person for the first hour, $5.00 for each additional hour

Beer/Wine/Soda:  $9.00 per person for the first hour,  $4.00 for each additional hour

Wine and Water Only:  $8.00 per person for the first hour,  $3.75 for each additional hour

USAGE BAR:

There is a $75.00 bartender fee (per bartender) for all usage bars. You will be billed for the number of drinks served. If your bill does not exceed $300.00, you will be charged the difference.

CASH BAR:  There is an $75.00 bartender fee (per bartender) for all cash bars. If your bill does not exceed $300.00 you will be charged the difference.